

Mezze

HARIRA SOUP ^{V*}

A true taste of North Africa, this rich and comforting soup containing tomatoes chickpeas and lentils expertly garnished with fresh herbs and served with sweet medjool dates.

QUINOA SALAD ^{VGO*} ^{V*}

A vibrant mix of quinoa, juicy pomegranate seeds, diced onions and tomatoes with creamy avocados and zesty bell peppers all tossed in a lemon dressing.

LENTIL SALAD

A delicious combination of hearty green lentils, tangy onions, fresh parsley and a zesty squeeze available with our flavourful Moroccan Khelai.

VINE LEAVES ^{V*} ^{GFO*}

Savoury stuffed vine leaves, bursting with flavourful rice and mixed herbs served with a fresh crispy salad.

CHICKEN LIVER CHERMOULA

Succulent chicken liver cooked to perfection in a zesty marinade of fresh herbs and spices for an explosion of flavour, served alongside a homemade moroccan bread roll.

Desserts

CARROT CAKE ^{N*}

A moist and spiced cake made with freshly grated carrots, walnuts and warming moroccan spices.

JAWHARA ^{N*}

Indulge in our decadent Jawhara dessert, featuring layers of crispy pastry filled with creamy mascarpone cheese, topped with a dusting of cinnamon and almond flakes.

SEFFA MEDFOUNA ^{N*}

A Moroccan classic of sweetened Vermicelli with raisins, cinnamon and crushed almonds.

BAGHRIRE

Moroccan crêpes drizzled with sweet honey (optional to add toasted almonds)

Please advise your server of any special dietary requirements.

While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept liability in this respect.

Main Course

CRANBERRY AND TURKEY TAJINE ^{GFO*}

Slow cooked turkey tajine garnished with sweet cranberries. Served with couscous, a homemade Moroccan bread or seasoned rice.

SALMON TAJINE

Fresh salmon simmered with vibrant bell peppers, tangy olives, zesty lemons and exotic Moroccan spices, a flavourful taste of North Africa served with either couscous, seasoned rice or a homemade Moroccan bread..

VEGETABLE TAJINE ^{GFO*} ^{VGO*} ^{V*}

A flavourful medley of seasonal vegetables slow cooked to perfection in traditional Moroccan spices, served with a choice of couscous, rice or a homemade bread roll.

MESHWI LAMB SHANK ^{GFO*}

Tender slow cooked lamb shank infidel with fragrant herbs, served alongside garlic sautéed potatoes and a green vegetable medley.

SEAFOOD PASTILLA

A combination of white fish, fresh prawns and calamari are enveloped in a golden filo pasty creating a harmonious blend of flavours and textures.

TURKEY MERGUEZ TAJINE

Succulent Turkey Mergeuz sausages simmered in a vibrant tomato sauce topped with eggs and served with homemade Moroccan bread, couscous or rice

COUSCOUS OF YOUR CHOICE

Your choice of lamb or chicken couscous with vegetables or a vegetarian option.

After Dinner Drinks

ARABIC MINT TEA

Freshly brewed mint tea straight from the heart of Marrakesh, the refreshing ending to any meal.

MULLED WINE (+£2.00)

A warming glass of traditionally spiced mulled wine complete with cinnamon, star anise and fresh oranges.

^{N*} Contains Nuts

^{GFO*} Gluten Free Option

^{VGO*} Vegan Option

^{V*} Vegetarian

The Marrakesh

Unique Moroccan Dining

Christmas Menu

2 Courses
& After Dinner Drink
£30.00

3 Courses
& After Dinner Drink
£35.00